



USAREUR FOOD SERVICE OVERVIEW

- Responsible for appropriated fund food service in theater of operations
 - 53 garrison dining facilities
 - 17 contingency dining facilities in Balkans
- Provides Base Operations (BASOPs) support
 - funding for equipment, décor and supplies
 - tactical units staff, when available, operate dining facilities
- Area Support Groups (ASGs) subordinate to USAREUR
 - seven ASGs in Central Region and Italy
 - provide installation oversight
- Tactical units staff, when available, and operate dining facilities



USAREUR FOOD SERVICE AWARDS PROGRAMS

- P.A. Connelly Awards Program
 - Field kitchen, large and small dining facility categories
 - USAREUR won field and small at HQDA level
- Culinary Arts Program
 - USAREUR sponsored workshop and show
 - USAREUR participation in all-Army show at Ft. Lee
- Food Service Soldier of the Year Program
 - Unit nominees compete locally
 - Annual board at end of each FY
 - Two categories (SSG-SGT, SPC & below)

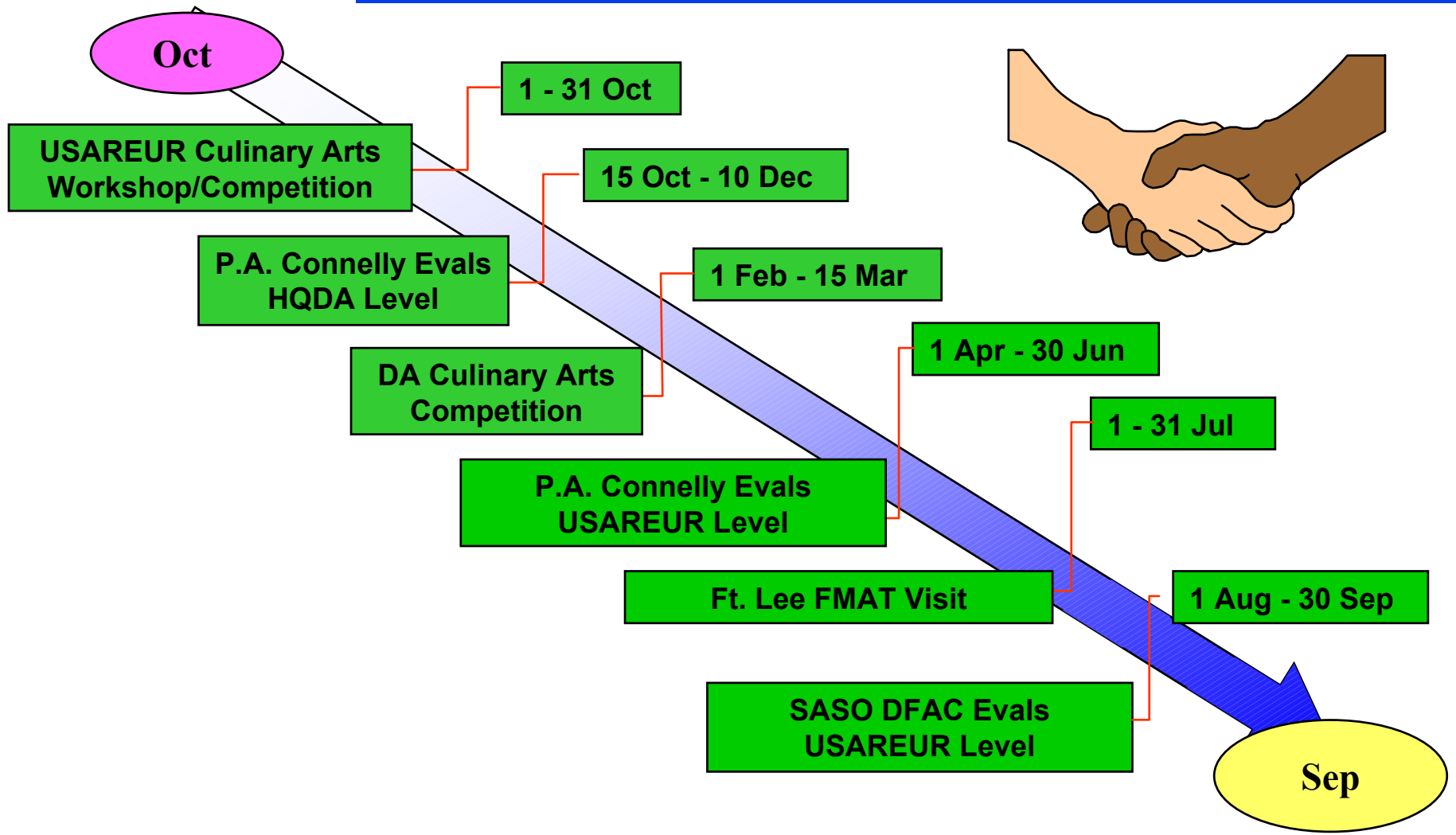


USAREUR FOOD SERVICE GARRISON OPERATIONS

- Menu planning based on Basic Daily Food Allowance (BDFA)
 - dollar amount to feed one soldier for one day
 - set by HQDA
 - dining facilities develop menus to satisfy customers
- Army Food Management Information System (AFMIS) automated platform for dining facilities
 - functions include menu planning, ordering, and accountability
 - dining facilities develop individual menus
- Subsistence Prime Vendor support greatly increased quality and variety of available items



USAREUR FOOD SERVICE Garrison Activity Schedule





CONOPS FOOD SERVICE OVERVIEW

- Provides Title 10 authority to all contingency food service operations

Subsistence Support Provided Under SPV Program

- Deliveries direct to dining facilities
- SPV warehouse in support of TFF located in Tetovo, Macedonia
- Dining Facilities Operations
 - Brown & Root provides full food service support under LOGCAP
 - Military food service personnel used for remote sites
- TFFF Quarterly Menu Board
 - Chaired by USAREUR Food Advisor
 - Members include all tactical units, DSCPE and SPV
 - Next scheduled board is 8 Dec at Camp Eagle, Bosnia



CONOPS DFAC EFFICIENCIES BASIC DAILY FOOD ALLOWANCE

- An authorized quantity of nutritionally adequate food to subsist one person for one day.
- Computed on market basket of 60 of the most commonly used subsistence items as determined by joint services committee
- Garrison dining facilities earn credit for each soldier fed based on
BDFA:
 - 30% breakfast; 40% lunch; 30% dinner



CONOPS DFAC EFFICIENCIES BASIC DAILY FOOD ALLOWANCE

- HQDA ODCSLOG stated desire for Basic Daily Food Allowance (BDFA) implementation on 1 Oct
- BDFA of \$12.00 discussed, compared to \$8.00 for Central Region, excluding bottled water
- USAREUR ODCSLOG modifying B&R contract to true "full food service"
- Tactical units retain "Accountable Officer" and "Contracting Officer Representative" responsibilities
- Army Food Management Information System (AFMIS) will be provided to all CONOPS dining facilities not later than 1 Apr 01



CONOPS DFAC EFFICIENCIES CURRENT OPERATIONS

- 21 Day Menu
 - USAREUR Food Service provides a separate 21 day menu for Kosovo and Bosnia with input from the Food Advisor in each area
 - Changes are made as required to meet the needs of the command and the desires of the diners
- Field Feeding vs. BDFA
 - Costs are controlled through effective menu management
 - Any deviation from the 21 day menu must be approved by the USAREUR Food Advisor
 - There is no set BDFA for Kosovo/Bosnia



CONOPS DFAC EFFICIENCIES IMPLEMENTING BDFA

- Task Forces unofficially working toward \$12.00 BDFA now by adjusting menus
- Army Food Management Information System (AFMIS) implementation key to controlling costs under BDFA
- Headcount procedures implemented in TFE/NSE on 1 Oct and scheduled for TFF/CAS on 1 Jan
- AFMIS implementation scheduled for Task Forces by 1 Apr 01 after implementation of SCP-13 throughout Central Region



CONOPS DFAC EFFICIENCIES CONTROLLING COSTS

- Recommend decreasing menu variety to limit waste
- Support to outside activities must be curtailed and limited
- Reduce high cost items from menu (i.e. canned & boxed beverages) and substitute with garrison type beverage machines



FOOD SERVICE AUTOMATION PROCESS FLOW

